

Reception Packages

Passed Hors D'oeuvres (Please select six)

- Vine Tomatoes with Feta Cheese & Chives
- Mini Ratatouille Vegetable Pastry Puff
- Fried Parmesan Artichoke Hearts
- Vegetable Samosas
- Roasted Beet & Goat Cheese in Buttery Pastry
- Wild Mushroom Empanada
- Endive Spears with Roquefort & Candied Pecans
- Spinach & Feta Cheese Wrapped in Crispy Phyllo
- Vegetarian Spring Roll with Scallion Sauce
- Comice Pear & Brie with Toasted Almonds Wrapped in Phyllo
- Shrimp Spring roll
- Mini Crab Cake with Tartar Sauce
- Potato Wrapped Shrimp & Seville Orange with Dijon Sauce
- Spicy Popcorn Shrimp with Mango & Papaya on Endive Spears
- Tempura Shrimp with Chili Lime Dressing
- Glazed Alaskan Salmon Cube served on a Toasted Crouton
- Seafood Pot Stickers with Ginger Coriander-Soy Sauce
- Thai Style Shrimp in Crisp Wonton Wrapper
- Tandoori Chicken Satay
- Indonesian Chicken Curry on Grilled Naan Bread
- Mini Chicken Quesadillas
- Applewood Smoked Bacon Wrapped Chicken
- Chicken Quesadilla
- Buffalo Chicken Spring rolls
- Crispy Coconut Chicken with Sweet and Sour Sauce
- Sesame Chicken Nugget with Honey Sauce
- Chicken & Cheese Empanada
- Steak Tartar on Melba Toast
- Mini Rubeen Sandwich Triangles
- Wood Fired Sirloin with Smoked Pepper Sauce
- Vienna Franks wrapped in Puff Pastry with Whole Grain Mustard
- Grilled Andouille with Yellow Mustard Seed Dressing
- Spicy Beef Satay with Homemade Steak Sauce

Reception Packages

Bar & Snack Selections

Spiced Candied Whole Almonds
Truffle Butter Popcorn
Assorted California Olives
Mini Pretzels & Mustard
Tortilla Chips & Homemade Salsa
Veggie Chips & Dip

High Top Table Items ~ Served Platter Style

Signature Mac & Cheese with Aged Cheddar, Camembert & Brie
Mini Burgers with Cheddar Cheese & Spicy Ketchup
Roasted Chicken Baguette with Fresh Arugula, Tomato, Jalapeno & Cilantro Dressing
Barbeque King Salmon Cube with Crouton
Sliced Filet Mignon served with Steak Sauce & Country Bread
Roasted Vegetable Risotto with Buffalo Mozzarella and Pecorino Cheese
Tempura Style Rock Shrimp served alongside Chili Lime Dressing
Sliced Roast Pork Loin with Sage, Garlic & Lemon
Smoke Pit Slow Roasted Meat Nachos prepared with Chicken, Beef, Pork, & Cheddar
cheese
Lentil Chili with Smoked Andouille Sausage
Cured Sausages with Farmhouse Cheeses
Vegan Vegetable Skewers and Citrus Dressing

All Packages include the Chef's Selection of Desserts

Buffet Style Menus

Salads

Chopped Salad tossed with Carrots Cucumber, Tomato & Feta Cheese
Classic Caesar Salad with Shaved Parmigianino -Reggiano Cheese & Garlic Croutons
Chicory, Roquefort & Comice Pear Salad
Vine Ripened Tomato & Red Onion Salad with Cracked Black Pepper Vinaigrette
Wild Arugula, Apple, & Dried Cherries tossed in Hazelnut Dressing
Garden Salad of Mixed Greens, Carrots, Tomatoes & Cucumber

Entrées

Meat

Black Angus Sliced Filet Mignon served with Steak Sauce
Roast Sliced Tenderloin of Beef with Chimichurri Sauce
Garlic Roasted Leg of Lamb served alongside Couscous
Grilled Berkshire Rack Pork Chop with Caramelized Apples & Potato Pancake
Roast Veal Tenderloin served with Peppercorn Sauce

Poultry

Roast Chicken Breast with Pearl Onion Sauce
Grilled Boneless Chicken Breast with Toasted Pine Nuts & Goat Cheese
Seared French-Cut Chicken Breast with Curried Fruits
Oven Roast Half Chicken with Bar-B-Q Sauce
Classic Chicken Hash with Baby Spinach
Roast Chicken Breast with Natural Jus
Fried Chicken Tenders

Seafood

Pan Seared Pacific King Salmon with Cucumber Dill Sauce
Roast Red Snapper with Citrus Vinaigrette
Grilled Salmon served with Fresh Tomato Chive Sauce
Pan Seared Sea Scallops served with Parsley Sauce
Bar-B-Q Shrimp served alongside South Carolina Grits

Vegetarian

Risotto with Fresh Eggplant, Zucchini, Yellow Squash, & Tomato Compote
Rigatoni Pasta and English Peas served in Creamy Tomato Basil Sauce
Acorn Squash and Portabella Mushroom Risotto
Farfalle Pasta with Baby Spinach, Tomato, Basil, Olive Oil, Shaved Parmesan
Bouquet of Young Summer Vegetables with Basmati Coconut Rice
Penne Pasta & Traditional Marinara Sauce

All Buffets Include:

chef's selection of fresh seasonal vegetables, carefully chosen to enhance your dining
experience

Selection of Assorted Desserts

Freshly Brewed Coffee, Tea &, Decaffeinated Coffee

Dinner Buffets are served for (90) Minutes

**Plated Menu Packages, Custom Menus and Specialty Selections
Available Upon Request**